

# Outdoor Cooking Recipes

<

Grab your Dutch oven, a cast iron skillet, and a bag of charcoal. In camp, or at home in your own backyard, you'll enjoy these recipes for outdoor cooking.

- Baby Back Ribs
- Barbecue Sauce
- Bean Hole Beans
- Biscuits
- Breakfast for Eight
- Catfish Fry Batter
- Chicken and Dumplin's
- Cookbooks
- Cornbread
- Fried Country Ham
- Fried Green Tomatoes
- Hushpuppies
- Meat Loaf
- Pineapple Upside Down Cake
- Red Eye Gravy
- Sawmill Gravy
- Southern Fried Chicken
- Wild Turkey

## Cooking Legend

Qty. of charcoal = 2 x the Diameter of the Oven = 325°  
Each additional charcoal adds 10-15° to Cooking Temperature

- Bake = coals in rings 2:1 ratio top over bottom
- Stew or Simmer = coals split evenly
- Broil = coals in checkerboard 2:1 ratiotop over bottom
- Fry or Boil = all coals on the bottom

---

## Baby Back Ribs

8 lbs of ribs

2 12 oz. beers

2 tsps. sage

1 to 2 tsps.  
cayenne

1 cup honey	1-1/2 tsps. dry mustard
2 tbsps. lemon juice	1 teaspoon salt

Marinate overnight. Barbeque the ribs on your **Lodge grill** turning and basting frequently, or broil in sauce at 325° F for one hour in your 12" Dutch oven.

---

## Barbecue Sauce

3 cups tomato sauce	4 tsp. celery seed
1 chopped onion	2 tsp. sugar
6 tbsps. vinegar	Garlic salt & hot sauce

Mix and simmer ingredients in a **2 qt. camp Dutch Oven** for 20-30 minutes. Add garlic salt and hot sauce to taste. Add water to thin for marinade.

---

## Bean Hole Beans

2 lbs. Maine State (great northern white) beans	2 cups State of Maine maple syrup
2 medium Vidalia (sweet yellow) onions	1 cup molasses
2 lbs. lean salt pork	1 tbsps. dry mustard
2 tsp. salt	2 tsp. pepper

Soak 2 lbs State of Maine Great Northern beans overnight completely covered in water.... Remember to use this water later. Prepare bean hole (bean hole instructions are in Scoutmaster handbook).

Quarter onions and place in **8 or 10 qt. deep Lodge camp Dutch oven**. Quarter salt pork and add 1 section. Add approximately 1/4 of beans, 2 more pieces of salt pork, and then add another 1/4 of beans. Add molasses, brown sugar, mustard, salt and pepper and the remainder of beans. Place last piece of salt

pork on top, then add the bean water until everything is covered. Cook 6 hours in bean hole. DO NOT USE ARTIFICIAL MAPLE SYRUP.

Contributed by Patrick Haggerty of Durham, Maine.

---

## Biscuits

4 cups flour	1 tsp. salt
2 tbsp. baking powder	1/2 cup shortening
1-1/2 cup milk or water	

Combine dry ingredients. Work in shortening and add milk gradually. Knead and pinch off desired amount and place in greased **12" or 14" camp Dutch oven** and bake 15-20 minutes at 325° F.

---

## Breakfast for Eight

2 lbs. sausage	8 eggs
2 lbs. grated potatoes	2 cups grated cheese
1 diced onion	1/4 cup milk or water

Brown sausage and onion in a **12" or 14" camp Dutch oven**. Remove and brown potatoes in sausage grease. Add sausage, egg, and water mixture and bake for 20 minutes until eggs are done. Add cheese and bake until melted.

---

## Catfish Fry

1 egg	1-1/2 tsp. salt
1-1/2 cups of milk	1/2 tsp. cayenne pepper
2 cups of cornmeal	1/4 tsp. black pepper

Mix egg and milk well in bowl. Shake dry ingredients into paper bag. Dip catfish filets in milk mixture then add to bag and shake well. Fry in hot grease until golden brown.

For just the right utensil click here: **5 qt. Deep Fry Skillet.**

---

## Chicken and Dumplin's

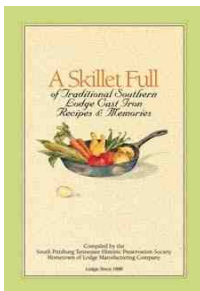
2 cups flour	3 tbsp. baking powder
1 cup whole milk	2 tsp. lard or Crisco
1 egg beaten	1 tsp. salt
1 chicken	

In a **7 or 9 qt. Dutch oven** boil a quartered chicken until the bones can be removed easily. Mix up dumplin' dough ingredients and spoon into boiling chicken pot liquor. Cover pot and shift to cooler eye. Let cool 20 min. and serve.

---

## Cookbooks

### Two Bestsellers from Lodge



A large skillet full (250 recipes) of traditional southern Lodge cast iron cookware recipes. A great collection of skillet and kitchen Dutch oven recipes.



**A Skillet Full Cookbook \$14.95**

CBSF 250 Recipes. ~~\$20.00~~ *msr* - Save over \$5.00

A great collection of Dutch oven recipes, complete with instructions for Outdoor Cooking with camp style Dutch ovens and charcoal. All of the recipes can also be prepared in a kitchen Dutch oven at 325 degrees.



**A Field Guide to Dutch Oven Cooking \$11.95**

CBIDOS .2 lbs. ~~\$15.00~~ *msr* - Save over \$3.00



Add To Cart

---

## Cornbread

2 cups self-rising  
cornmeal  
2 cups buttermilk

1 egg  
1/4 cup shortening

Melt shortening in **10" camp Dutch oven or combo cooker** and add melted shortening to other mixed ingredients and pour back into oven. Bake for about 15 minutes, or until golden brown.

---

## Country Ham

Fry in a cast iron skillet with water, a little oil, or utilizing it's own fat, turning often. What we like to do is fry up center slices in a half and half mixture of water and 7Up in a Lodge **12" skillet**, and leaving the drippings for **red eye gravy**.

---

## Fried Green Tomatoes

4 green tomatoes,  
sliced  
1 cup white or  
yellow cornmeal

Salt, pepper, or  
cayenne  
1 cup flour

Salt and pepper 1/4" tomato slices. Coat both sides of your tomato in flour/cornmeal mixture and saute over medium heat in a cast iron skillet until brown.

---

## Hushpuppies

1 cup self-rising  
flour  
1 cup white or

1 egg beaten  
1/2 cup chopped



yellow cornmeal  
1 cup buttermilk  
1/2 teaspoon salt  
(optional)

green onion  
1 teaspoon sugar

Combine dry ingredients. Add egg, onions, and 1/2 cup buttermilk to flour/cornmeal mixture. Gradually add remaining buttermilk until batter is well mixed, but not runny. Drop spoonfuls of batter into a Lodge **fry kettle** and fry until golden brown. Drain on paper towels.

---

## Meat Loaf

4 lbs. of ground  
beef  
2 cups bread  
crumbs  
1 large onion  
2 tsp. salt

3 eggs  
1 cup of ketchup  
1 cup milk  
1/2 tsp. pepper

Mix beef, 1/2 cup of ketchup, and the remaining ingredients thoroughly. Spread into lightly greased Lodge **10" or 12" camp Dutch oven**.

Stew at 350° for 60 minutes and top with remaining ketchup (and brown sugar, if desired) and bake for 15 minutes.

---

## Pineapple Upside Down Cake

1 yellow cake mix  
3 eggs  
1 20 oz. can of  
pineapple slices  
1/2 cup margarine

1 cup brown sugar  
1-1/2 cups liquid  
(water and  
pineapple juice)  
8 maraschino  
cherries

Melt butter in a 7 qt. or 12" Lodge Dutch oven. Add sugar, then pineapple, placing a cherry in the center of each pineapple slice. Prepare cake mix as directed and pour over pineapple. Bake at 350° for 25 minutes. Let oven cool with

top off. To remove cake cut around sides and insert 2 or 3 paper plates covered with aluminum foil and flip.

---

## Red Eye Gravy

Add water (or black coffee) to fried ham drippings in a hot pan. Let sizzle and stir. Serve with country cured fried ham slices, biscuits, and honey.

---

## Sausage Gravy

Ham, sausage, or bacon grease	Salt and pepper
3 tbsp. flour	Water
Milk	

Add flour to the grease in hot skillet to brown. Thin the mixture with a little water and add milk, salt and pepper. Stir until thick. Add crumbled fried sausage for a real treat. Serve over **Dutch oven biscuits**.

---

## Southern Fried Chicken

1 chicken	1 cup flour
1 egg	1/2 cup milk
2 tsp. garlic powder	1 tsp. paprika
1 tsp. black pepper	1 tsp salt

Prepare one frying chicken. Prepare flour mixture by mixing dry ingredients. Prepare milk and egg mixture, and add 1 tablespoon of flour to the mixture. Dip chicken in egg mixture, then in flour mixture, repeat, and shake well. Fry in hot grease, with chicken pieces half covered in Crisco, and well spaced, until brown, and turn. Cover with lid for 7-8 minutes on lower heat source. Drain on paper towels. For just the right utensil click here: **5 qt. Chicken Fryer**.

---

## Wild Turkey

1 turkey 10-12 lbs.

1 lb. pork sausage

6 cups soft bread  
crumbs

4 slices bacon

1 medium onion

2 tbs. poultry  
spices

Sprinkle turkey with game seasoning or poultry spice. Fry diced onion and crumbled sausage in a **12" or 14" deep camp Dutch oven**. Combine with bread crumbs and mix. Stuff turkey cavity loosely and lace closed. Bake for 3-1/2 hours, breast side up with bacon strips covering breast.

## 2 hour Chili Recipe

[Return](#)

**Ingredients:** 2 lb. ground beef  
4 Tbsp water  
1 Tbsp vegetable oil  
2 tsp each - Worcestershire sauce, cocoa, ground cumin, oregano, salt, sugar  
1/2 Tbsp Tabasco sauce  
1 large onion  
1-1/2 Tbsp chili powder  
2 cans kidney beans  
3 cup canned tomatoes

Preheat dutch oven to 325 degrees.  
Heat oil.  
Brown ground beef.  
Add onion and cook until it turns clear.  
Add all ingredients except kidney beans.  
Lower heat to 250 degrees.  
Simmer 1 hour covered.  
Add kidney beans.  
Cook 1 hour uncovered.

## Apple Crisp Recipe

[Return](#)

**Ingredients:** 6 apples  
2 tsp cinnamon  
2 tsp nutmeg  
3 cup quick oats  
1 cup flour  
2 cup brown sugar  
1 tsp baking powder  
2 tsp salt  
1 cup butter

Slice apples.  
Mix apple slices, cinnamon, and nutmeg in a bowl.  
Mix oats, flour, sugar, baking powder, salt, and butter to make crust.  
Press half the crust mix into the bottom and sides of the dutch oven.  
Pour the apples onto the crust.  
Cover apples with the rest of the crust mix.  
Bake covered about 45 minutes, until top crust is light brown and apples are tender.

## Armadillo Eggs Recipe

[Return](#)

**Ingredients:** 1/4 stick butter  
24 pickled jalapeno peppers  
2 cup Biscuit mix  
12 oz. shredded cheese  
2 lb. hot pork sausage  
2 pkg ShakenBake pork seasoning in a ziploc baggie.

Tear the sausage into little bits.  
In a bowl, mix sausage, biscuit mix, and 6 oz. of cheese into a dough.

Cut the stem off each pepper, cut a slice down it, and remove the seeds.  
Stuff the pepper with cheese.  
Create a flat patty of the biscuit mixture.  
Place a stuffed pepper on the patty and wrap the dough around the pepper, pinching the dough sealed.  
Drop the pepper in the ziploc and shake it to coat well.

Heat the dutch oven over coals and rub the butter around the inside. No need to use the lid - all the heat is under the d.o. this time.

Place a few wrapped peppers in the d.o. and fry until they are very brown all over. Make sure you cook the sausage well.

## Au Gratin Ham and Potatoes Recipe

Return

**Ingredients:** 4 Tbsp butter or margarine  
1 onion  
3 Tbsp flour  
2 cups milk  
Seasoned salt and pepper  
1-1/2 cups cooked ham  
3 cups potatoes  
1/2 cup cheese  
2 Tbsp fine bread crumbs

Mince onion.  
Dice ham.  
Dice potatoes.  
Grate cheese.  
Preheat dutch oven to 325 degrees.  
Melt butter and saute onion until translucent.  
Blend in flour.  
Gradually add milk, stirring constantly until thickened.  
Add pepper and seasoned salt.  
Mix in ham and potatoes to coat well.  
Sprinkle cheese and bread crumbs on top.  
Cover and bake at 400 degrees for 20 minutes.

## Baked Beans Recipe

Return

**Ingredients:** 1 2-lb. Can pork and beans  
1/4 cup mustard  
4 slices of bacon  
1/4 cup ketchup  
1 chopped onion  
1/8 cup cider vinegar  
1/2 cup brown sugar

Mix beans thoroughly with onion, brown sugar, mustard, ketchup and vinegar.  
Pour into dutch oven and place bacon on top of beans.  
Cover and bury in coals at least 1 hour.

## Banana Coffee Cake Recipe

Return

**Required:** dutch oven  
pie tin  
mixing bowl

**Ingredients:** 1 box yellow butter cake mix  
2 ripe bananas  
3/4 cup brown sugar  
1 teaspoon flour  
1/2 teaspoon cinnamon  
1 teaspoon melted butter

Put pie tin in dutch oven, resting on 3 or 4 stones or wads of aluminum foil.  
Prepare cake mix according to the box and pour into pie tin.  
Mash the 2 bananas and pour into pie tin.  
Melt the butter and add the cinnamon, flour, and brown sugar and mix together. Sprinkle cinnamon-flour mixture on the mashed bananas.  
Cover and bake for about 25 minutes.  
Insert a butter knife through the center and if it comes back clean it is ready.

## Beef Burgundy Recipe

Return

**Ingredients:** 2 lb round roast  
a bottle of meat tenderizer  
2 pkgs instant beef gravy (and water as instructions say)  
1 clove garlic  
1/4 tsp oregano  
3 med onions

1/2 cup burgundy wine  
4 Tbsp butter  
1/2 pint sour cream

Slice onions.  
Cut beef into 1 inch cubes.  
Sprinkle with tenderizer.  
Preheat dutch oven to 300 degrees.  
Melt butter in D.O.  
Saute garlic and onions in butter until onions are clear.  
Remove onions.  
Brown meat in the drippings.  
Add beef gravy, salt, pepper and onions to pan.  
Cover and simmer 15 min.  
Serve over rice.

## Beef Goulash Recipe

[Return](#)

**Ingredients:** 3 lb beef steak  
1 tsp salt  
2 Tbsp cooking oil  
1 can mushroom soup

Cut meat into 1 inch cubes.  
Preheat dutch oven to 325 degrees.  
Add oil.  
Brown beef in oil.  
Add salt and soup.  
Cover and simmer 1 hour.  
Serve over noodles.

## Beef Pot Roast Recipe

[Return](#)

**Ingredients:** 3 lb rump roast or pot roast  
3 Tbsp vegetable oil  
3 potatoes, peeled and halved  
3 carrots, cut into 2' pieces  
2 onions, halved  
1 tsp salt  
1/4 tsp pepper  
1/2 cup water

Brown roast in oven on all sides in oil.  
Remove meat.  
Place half of vegetables in bottom of oven.  
Return meat to oven and season with salt and pepper.  
Add remaining vegetables and water.

Cover and cook at 300 degrees for 3-5 hours depending on how well done you like it.

## Black Forest Cobbler Recipe

Return

**Required:** aluminum pie tin

**Ingredients:** 1 Chocolate cake mix  
1 can Cherry pie filling  
1 Hershey bar  
chopped walnuts (optional)

Dump pie filling into pie tin.  
sprinkle entire cake mix on top in even layer.  
Break chocolate into pieces and place on top.  
Sprinkle walnuts on top.  
Place pie tin in dutch oven.  
Cook for 35-45 minutes

## Breakfast Casserole Recipe

Return

**Ingredients:** 1/4 cube butter  
8 slices of bread  
2 lb pre-cooked pork sausage  
1 lb cheddar cheese  
12 eggs  
1 qt milk  
1-1/2 tsp dry mustard  
1 tsp salt

Line a 12' dutch oven with heavy duty aluminum foil.  
(optional)  
Spread butter all over the foil.  
Tear bread into pieces.  
Break sausage into pieces.  
Grate cheese.  
In a bowl, beat eggs, milk, dry mustard, and salt.  
Heat D.O. to 300 degrees.  
Layer the bread, sausage, cheese, eggs into the D.O.  
Cover and cook for 20 minutes.  
Check and cook another 10-15 minutes until cheese forms a  
light-brown crust on top of cooked eggs.

## Breakfast Sausage Balls Recipe

Return

**Ingredients:** 1/4 cup butter  
1lb. bulk sausage (not links or patties)  
1 egg  
6oz. cheddar cheese - grated  
3cups Bisquick mix  
hot pepper sauce - optional

Coat bottom of dutch oven with butter or put in layer of aluminum foil and coat it with butter.

Mix all ingredients together with your clean hands.

Pull off small pieces and roll into 1 inch balls.

Place a layer of balls in dutch oven and cook 10-15 minutes.

Serve and sprinkle with hot sauce if desired.

## Burrito Ranchero Recipe

Return

**Ingredients:** 1 3lb chuck roast  
2 Tbsp chili powder  
1 tsp crushed garlic  
1 tsp oregano  
1/4 tsp cumin  
1 green chile, seeded and chopped  
2 onions, chopped  
1 large can diced tomatoes, undrained (28 oz)  
1 large can chili beans, drained (30 oz)  
2 1/2 Tbsp quick-mix flour  
3 Tbsp water  
8-10 soft flour tortillas  
1 cup cheddar cheese, shredded  
1/2 cup sour cream

Pre-heat dutch oven to high heat (375 degrees).

Brown beef on both sides.

Add chili powder, garlic, oregano, cumin, chile, onion, and tomatoes with juices.

Stir and heat to boiling.

Reduce heat to 250 degrees and cook 2.5 hours until meat nearly falls apart.

Remove meat from D.O., leaving liquids behind.

Mix flour and water in a small bowl and then stir into D.O.

Add chili beans.

Heat to boiling while stirring.

Reduce heat to 250 degrees and simmer 5-10 minutes.

While beans are simmering, shred the meat.

When beans are done, put a spoon of beans and a spoon of meat in each tortilla.

Roll the tortilla, top with cheese, sour cream, taco sauce, or guacamole as desired.

## Candied Apples Recipe

[Return](#)

**Required:** dutch oven  
aluminum foil

**Ingredients:** Each serving:  
1 apple  
1 oz. raisins  
1 Tbsp brown sugar  
1 cherry  
1 pineapple ring

line the dutch oven with foil.  
Core the apples and fill the bottom of oven with apples standing stem up.  
Pack brown sugar and raisins into the core holes.  
Place a pineapple ring on top of each apple.  
Place a cherry in center of each ring.  
Pour pineapple juice over the apples.  
Cover and let cook for 30 minutes.

## Chicken and Dumplings Recipe

[Return](#)

**Ingredients:** 2 large envelopes chicken noodle soup mix (not single serving)  
1 12 oz. can chicken meat  
Buttermilk biscuit mix

Preheat dutch oven to 250 degrees.  
Mix soup mix with about half the normal water.  
Add chicken and bring to a boil.  
Mix biscuit mix and drop by spoonfuls on the chicken soup.  
Cover and simmer 30 minutes or until dumplings are done.

---

Can also add a can of corn, peas and carrots, or mixed vegetables if that sounds good to you.

## Chicken Cacciateri Recipe

[Return](#)

**Ingredients:** 3 lb chicken pieces  
1/4 cup vegetable oil  
1 sliced onion  
1 tsp minced garlic  
1 16oz can diced tomatoes  
1 8oz can tomato sauce  
1/3 cup teriyaki sauce  
1 tsp oregano  
2 bay leafs

Preheat dutch oven to 375 degrees.

Pour oil into dutch oven and brown chicken pieces.  
Remove chicken pieces.  
Add onion and garlic to oil and cook until onion turns translucent.  
Mix in all remaining ingredients.  
Place chicken pieces on sauce, cover, and simmer at 275 degrees for 45 minutes.

During last 15 minutes, prepare spaghetti or noodles.

If there is excessive fat floating in the D.O., skim it off.  
Scoop chicken pieces and sauce onto noodles to serve.

## Chicken Creole Recipe

[Return](#)

**Ingredients:** 2 chicken breasts  
1 can diced tomatos  
1 cup uncooked rice  
1 1/2 cup water  
1/2 cup honey  
Cajun seasoning mix

Preheat dutch oven to 350 degrees.  
Pour in tomatoes and rice.  
Fill tomato can with water and pour in.  
Add about another 1/4 to 1/2 can of water.  
Shake cajun seasoning over rice - as much as your taste prefers.  
Place chicken breasts on top of rice.  
Pour honey over the chicken.  
Shake more seasoning on top.  
Cover and cook for 1 hour.

---

Use Zatarain's Seasoning, Tony Chachere's Seasoning, or make your own cajun seasoning:

1 26oz container table salt  
5 Tbsp cayenne pepper  
3 Tbsp black pepper  
3 Tbsp onion powder  
3 Tbsp garlic powder  
3 Tbsp chili powder  
1 Tbsp thyme  
1 Tbsp sweet basil  
1 Tbsp bay leafs

In a blender, pulverize all ingredients except the salt. Be very careful to keep the lid on and let the dust settle before opening - don't breathe in the dust!

## Chicken Gumbo Recipe

[Return](#)

**Ingredients:** 4 Tbsp cooking oil  
3 Tbsp flour  
2 cloves garlic  
2 medium onions  
2 medium bell peppers  
3 tomatoes  
2 lb. fresh okra  
2 stalks of celery  
2 lb. boneless chicken breasts  
Salt & pepper to taste

Cut chicken into 1 inch cubes.  
Slice okra into 1/4 inch slices.  
Chop onions, peppers, celery, and tomatoes.  
Mince garlic.  
Preheat dutch oven to 325 degrees.  
Add oil and flour.  
Cook, stirring often, until brown.  
Add garlic, onion, and peppers.  
Slowly stir in 1 quart of water.  
Add salt and pepper.  
Add tomatoes, okra, and celery.  
Cover and cook 30 minutes or until vegetables are done.  
Reduce heat to 250 degrees.  
Add chicken and simmer an additional 15 minutes or until chicken is done.

## Chili Chicken and Dumplings Recipe

Return

**Ingredients:** 2 10oz cans cooked chicken breasts  
1 15oz can tomato sauce  
2 15oz cans chili beans  
1 8oz can corn  
1 1/2 cup Bisquick  
1/2 cup cornmeal  
2/3 cup milk  
1/2 cup cheddar cheese, shredded

Preheat dutch oven to 350 degrees.  
Pour in undrained chicken and tomato sauce.  
Heat to boiling, then reduce heat to 275.  
Simmer 5-10 minutes, stirring occasionally.  
Stir in undrained beans and corn.  
Heat to boiling.

While beans and corn are heating up, combine Bisquick, cornmeal, and milk in a mixing bowl.  
Stir until it becomes dough.

After chili has reached boiling, reduce heat to 275 degrees.  
Drop dough on top of chili by spoonfuls to cover the top.  
Cook uncovered for 10 minutes.  
Cover and cook 10 minutes.  
Sprinkle cheese on top of dumplings.  
Cover and cook 5 minutes, until cheese melts.

## Chili Mac Recipe

Return

**Ingredients:** 1 lb hamburger  
1 onion, chopped  
1 29oz can of diced tomatoes with chili-seasoning, undrained  
1 1/2 cup elbow macaroni or other fun shapes  
1/2 cup water  
1/2 cup cheddar cheese, shredded

When dutch oven is pre-heated to 350 degrees, put in hamburger and onion.  
Cook uncovered until hamburger is well browned, stirring often.  
Stir in tomatoes, water, and pasta.  
Bring to a boil.  
Reduce heat to about 250 degrees, cover, and simmer 20 minutes or until pasta is tender.  
Sprinkle cheese on each bowl when it is served.

## Chili Rellano Recipe

Return

**Ingredients:** 1/2 Tbsp butter  
2 lg cans whole green chilis  
1 lb cheddar cheese  
1 lb monterey jack cheese  
3 Tbsp flour  
1 can (13 oz) evaporated milk  
4 eggs  
salt and pepper

Preheat large dutch oven to 325 degrees.  
Separate the egg whites from yolks, keeping both.  
Add flour, milk, egg yolks, and a few dashes of salt and pepper in large bowl.  
Beat well.  
Beat egg whites until stiff.  
Fold egg whites into yolks.  
Use butter to grease a casserole dish that will fit in your dutch oven.  
Place 1/2 the chilis in the casserole.  
Spread cheddar cheese on chilis.  
Layer the rest of chilis on the cheese.  
Spread monterey jack cheese on chilis.  
Pour eggs on top.  
Cook 45 minutes or until an inserted knife comes out clean.

## Chocolate Chip Cookies Recipe

Return

**Ingredients:** 2-1/4 cup flour  
2 eggs  
1 cup soft butter

1 (12oz) bag semi-sweet chocolate chips  
3/4 cup sugar  
3/4 cup brown sugar  
1 tsp vanilla extract

Preheat dutch oven to 350 degrees.  
Beat butter, sugar, brown sugar, and vanilla extract in large bowl until smooth.  
Beat in egg.  
Gradually mix in flour.  
Stir in chocolate chips.  
Drop spoonfuls onto ungreased pie tin.  
Place on inverted pie tin.  
Cook for 5 to 8 minutes, depending on your D.O. temperature.

## Chuck Wagon Casserole Recipe

Return

**Ingredients:** 1 lb ground beef  
1 15.5oz can chili beans in sauce  
1 11oz can Mexican style corn  
3/4 cup BBQ sauce  
1 8.5oz package corn muffin mix  
1/2 cup chopped onion  
1/2 cup chopped green bell pepper  
1/2 teaspoon salt

Preheat Dutch Oven.  
Brown ground beef, onions, and peppers in dutch oven.  
Add chili beans, BBQ sauce, and salt.  
Bring to a boil.  
Drain corn.  
Prepare corn muffin mix according to package.  
Add corn to mix.  
Pour mix into dutch oven, spreading over meat.  
Close dutch oven and place 10 charcoal bricks on top and underneath.  
Bake for 30 minutes or until inserted knife pulls out clean.

## Coca-cola Chicken Recipe

Return

**Required:** Dutch oven or large pot  
2nd pot

**Ingredients:** 6 boneless chicken breasts  
1 can of Coke  
12-16oz ketchup  
1 package spaghetti noodles or 2 packages rice

Pour the ketchup into the 2nd pot or dutch oven.  
Stir in the Coke.  
While heating the ketchup mixture, cut the chicken breasts

into strips.

Add chicken to the ketchup pot, stir, and heat.

Heat water in one pot as rice or noodle directions indicate.

Cook chicken for at least 45 minutes, stirring every 10 minutes.

After cooking the chicken for 20 minutes, start cooking the rice or spaghetti so it gets done at about the same time.

## Cooked Apples Recipe

Return

**Ingredients:** 8 apples  
1/2 cup brown sugar  
2 Tbsp cornstarch  
1/2 tsp salt  
4 Tbsp butter  
1/2 tsp cinnamon

Preheat dutch oven to 300 degrees.

Core apples and cut into quarters.

Dump all ingredients into dutch oven and stir until butter is melted and all is mixed.

Cover and cook 30 minutes or until apples are soft and sauce is clear and thick.

## Cornbread Recipe

Return

**Ingredients:** aluminum pie tin  
1 cup corn meal  
3 tsp baking powder  
2 cup flour  
1 egg  
1/2 cup sugar  
1/2 cup shortening  
1 cup milk

Preheat dutch oven to 350 degrees.

Combine dry ingredients.

Mix in shortening and egg.

Mix in small amounts of milk until it becomes a batter.

Pour into pie tin.

Bake about 20 minutes, until toothpick inserted in center comes out clean.

## Cornmeal Chili Recipe

Return

**Ingredients:** 3 lb ground chuck  
6 Tbsp chili powder  
1 Tbsp oregano  
1 Tbsp cumin

1 Tbsp salt  
1/2 Tbsp cayenne pepper  
1 tsp Tabasco  
1 tsp minced garlic  
1 1/2 quart water  
1/4 cup white corn meal

Preheat dutch oven to 325 degrees.  
Brown beef and drain fat.  
Add all ingredients except corn meal.  
Heat to boiling.  
Reduce heat to 250 degrees and simmer covered for 90 minutes.  
Skim off excess fat.  
Stir in corn meal.  
Simmer uncovered for 30 minutes, stirring occasionally.

## Cowboy Stew Recipe

[Return](#)

**Ingredients:** 1 lb. ground beef  
1 onion  
2 potatoes  
1 can peas  
1 can green beans  
1 can baked beans  
1 can tomato soup  
1 can corn  
1 can diced tomatoes  
Chili powder  
Nutmeg  
1 Bay leaf  
Salt and pepper

Cut potatoes into 1 inch cubes.  
Dice onion.  
Preheat dutch oven to 325 degrees.  
Brown ground beef and onion.  
Add potatoes and all cans, undrained.  
Cook until potatoes are soft.  
Add chili powder, nutmeg, bay leaf, salt, and pepper as you prefer and cook 30 minutes more.

## Creamy Chicken Rice Recipe

[Return](#)

**Ingredients:** 1 can cream of mushroom soup  
1 can cream of celery soup  
1 can cream of chicken soup  
2 cups white rice  
1/2 cup water  
1 cut up chicken or 4 breasts  
1/2 pkg dry onion soup mix

Preheat dutch oven to 325 degrees.

Pour 3 soups, rice, and water into D.O.  
Arrange chicken pieces on top of rice.  
Sprinkle onion soup mix on top.  
Cook for 1 hour.

## Creole Beans and Rice Recipe

Return

**Ingredients:** 2 tsp vegetable oil  
1 cup chopped celery  
1 chopped onion  
1 small chopped red bell pepper  
2 Jalapeno peppers, seeded and finely chopped  
16 oz can tomato sauce  
15 oz can red beans  
15 oz can black beans  
14 oz can vegetable broth  
1/2 cup uncooked long grain rice  
1/2 tsp hot red pepper sauce

Heat oil in D.O. at 325 degrees.  
Add celery, onion, peppers.  
Cook until tender, about 8 minutes.  
Add all ingredients and mix well.  
Bring to a boil.  
Reduce heat.  
Cover and simmer until rice is cooked, about 20 minutes.

## Curry Beef Rice Recipe

Return

**Ingredients:** 2 lb lean ground beef  
1 cup chopped onion  
1 1/2 cup chopped apple  
1 16oz can diced tomatoes, with juice.  
1 cup regular uncooked rice  
1 1/2 Tbsp curry powder  
1 1/2 tsp salt  
2 1/2 cup water  
2 tsp instant beef bouillon  
2 Tbsp chopped peanuts (optional)

Heat dutch oven to high (400 degrees)  
Add beef and onion and stir until meat is browned.  
Drain off excess grease.  
Add all ingredients except peanuts.  
Heat to boiling, then reduce heat to simmering.  
Cover and simmer 45 minutes, until rice is tender.

Serve and sprinkle peanuts on top, if desired.

3 cups flour  
3/4 cup milk  
1 cup sugar  
2 eggs  
1/2 tsp salt  
1 tsp baking  
soda  
1 Tbsp  
cooking oil  
2 tsp cream of  
tartar  
1/2 tsp  
powdered  
ginger  
1/2 tsp  
cinnamon  
1/2 tsp  
nutmeg  
1 bottle  
vegetable oil  
1/2 cup  
powdered  
sugar

Mix all ingredients into a smooth dough.  
Roll (or press with hands) to 1/2 inch thick.  
Use an empty tomato paste can to cut out the doughnut  
hole.  
Use an empty tomato sauce can (or water bottle lid) to cut  
out the doughnut.

Preheat about 2 inches deep of vegetable oil in a 375-400  
degree dutch oven. The smaller diameter the better to cut  
down on oil needed and heating time.

Carefully drop doughnuts and holes into hot oil. They will  
sink and then float back up as they cook. Fry until golden  
brown, flipping once.  
Drain on paper towel and sprinkle with powdered sugar.

Keep the oil hot or the doughnuts may get greasy.

## Dutch Kielbasa Recipe

Return

**Ingredients:** 2 lb Kielbasa or smoked sausage  
2 onions  
3 bell peppers  
1 medium can pineapple chunks  
2 Tbsp cooking oil

Cut sausage in 1' chunks.  
Cut onions and peppers into 3/4' strips.  
Saute onions and peppers until onions are clear.

Add sausage to saute.  
Pour in pineapple, including juice.  
Place lid and coals on Dutch Oven.  
Cook for 35 min.

## Dutch Oven Beef Stew Recipe

Return

**Ingredients:** Per person:  
1/2 cup water  
1/4lb beef cubes  
1 carrot  
1 potato

Pour 1/2 cup of water into dutch oven.  
Add beef cubes and cook covered for 20 to 30 minutes,  
stirring every few minutes.  
Add rest of water and heat to boiling.  
Cut carrots and potatoes into cubes and add to beef.  
Add salt and pepper.  
Cook for 20 minutes or until carrots and potatoes are soft.

## Dutch Oven Burgers, Beans, & Biscuits Recipe

Return

**Ingredients:** 2lb. lean hamburger  
2 2lb. cans of baked beans  
1 cup favorite BBQ sauce  
1 cup shredded cheddar cheese  
1/2 cup ketchup  
1/2 cup mustard  
1 small onion, chopped fine  
Bisquick mix for one dozen biscuits

Brown the hamburger in the dutch oven.  
Stir in baked beans.  
Stir in BBQ sauce.  
Stir in ketchup and mustard.  
Stir in onion.  
Cover and cook on low heat (275) for 10-15 minutes.

While cooking, prepare the Bisquick mix to make a dozen biscuits.  
Stir the burgers and beans.  
Cover the top of the bean mixture with the biscuits, completely covering the top.  
Sprinkle the cheese over the entire top of the biscuits.  
Bake covered for 20-30 minutes, until the biscuits are done.

## Dutch Oven Chicken Recipe

Return

**Ingredients:** 3lb. whole frying chicken

1 tsp. poultry seasoning  
1/2 tsp. salt  
1/4 tsp. basil  
1/4 tsp. pepper

Wash chicken and pat dry.  
Sprinkle cavity with salt, pepper, and poultry seasoning.  
Place on aluminum foil and sprinkle with basil.  
Wrap in aluminum foil.  
Put in dutch oven.  
Cover and bake for 4 hours or until tender.

## Dutch Oven Chicken Breast Dinner Recipe

Return

**Ingredients:** 8 chicken breasts  
1 cup flour  
1 Tbs. poultry seasoning  
4 potatoes  
4 carrots

Cut potatoes and carrots into 1/2 inch chunks.

Put 1/2 inch of oil in dutch oven and place on coals.

Mix flour and seasonings in plastic bag.  
Place 1 chicken breast in bag and shake.  
Repeat for each breast.  
Put potato chunks in bag and shake.

When oil is hot, add chicken and cook until completely browned.  
Drain excess oil from pot.  
Add approximately 1/4 inch of water.  
Place potatoes and vegetables over chicken.

Cook covered for 1 hour or until chicken is tender. Check periodically to ensure there is always a small amount of water in the bottom.

## Dutch Oven Hot Chili Recipe

Return

**Ingredients:** 1lb. lean ground beef  
1 small onion  
2 cloves garlic, minced  
3 jalapeno peppers, chopped fine  
1tsp. salt  
2Tbs. chili powder  
1/2Tbs. cumin  
1/2Tbs. oregano  
1 can tomatoes (20oz), chopped

Brown meat, garlic, and onions.

Stir in peppers.  
Add all ingredients.  
Cook covered for 1 hour.

## Dutch Oven Meat Loaf Recipe

Return

**Ingredients:** 3lb. ground beef  
1/2 cup chopped bell pepper  
1-1/2 cup quick oats  
2 pkg. onion soup mix  
2 eggs  
1-1/2 tsp. salt  
1/2 tsp. dry mustard  
1/4 tsp. marjoram

Mix all ingredients (could mix before leaving for camp)  
Pack into tin casserole pan and place pan in the dutch oven.  
Bake covered for 1 hour.

## Dutch Oven Pies Recipe

Return



**A Favorite**

**Required:** aluminum foil or aluminum pie tin

**Ingredients:** 1 can apple pie filling  
1 box Jiffy muffin mix  
1/4 stick butter  
1 spray can of whipped cream

Pour the filling into the pie tin.  
Sprinkle the dry muffin mix over the entire surface.  
Slice the butter into thin squares and distribute across surface.  
Put 4 or 5 equal sized pebbles in the dutch oven.  
Carefully, place the pie tin on top of the pebbles. (keeping the tin off the bottom reduces burning.)  
Put on the lid and cover with coals.  
Cook for 10 to 15 minutes, depending on fire temperature.  
Dish a spoonful out and apply whipped cream.

## Dutch Oven Pineapple Chicken Recipe

Return

**Ingredients:** 1/4 cup flour  
2/3 cup light molasses  
1 tsp salt  
1/4 tsp pepper  
6 chicken breasts

1 Tbsp prepared mustard  
2 Tbsp oil  
1 Tbsp cider vinegar  
1 8oz. can sliced pineapple  
1 16oz. can sweet potatoes, drained

rice or noodles

Preheat dutch oven to 350 degrees.  
Heat oil.  
Combine flour, salt and pepper in plastic bag.  
Slice chicken breasts into strips.  
Coat chicken breasts in flour mixture.  
Brown in hot oil.  
Drain pineapple, pouring juice into mixing bowl.  
Mix pineapple juice, molasses, mustard, and vinegar.  
Place chicken and potatoes in dutch oven.  
Brush with half of the sauce.  
Cover and bake for 30 minutes.  
Top with pineapple, brush with remaining sauce, cook 30 minutes more.  
While cooking last 30 minutes, prepare rice or noodles so it is ready at the same time.

## Dutch Oven Pizza Recipe

Return

**Ingredients:** 1 box Pizza dough mix  
1 can pizza sauce  
1/2lb mozzarella cheese  
1/2lb pepperoni  
1 aluminum pie tin

Prepare the pizza dough per mix directions.  
Spread dough inside pie tin and up the sides.  
Top with sauce, cheese, pepperoni.  
Place 4 pebbles or wads of aluminum foil in d.o. to raise pie tin off bottom.  
Set pizza in d.o.  
Put d.o. on top of 12 briquettes and cover d.o. with 14 briquettes.  
Cook for 15-25 minutes.

## Easy Brisket Recipe

Return

**Ingredients:** 3 lb beef brisket  
Seasoned tenderizer  
2 Tbsp flour  
Salt  
Pepper

Before going camping, coat brisket well with tenderizer.  
Wrap with heavy duty aluminum foil.  
Wrap with another layer.

Keep it in the refrigerator until you pack up to leave - this gives the tenderizer time to soak in.  
Place in preheated 250 degree dutch oven and cover.  
Cook on low heat for 6 hours or more for full flavor and juiciness.  
You can cook faster on a higher heat, but it is not nearly as good.  
Remove meat from foil.  
Use the meat juice, flour, salt, and pepper to make a gravy and pour it over served meat.

## Fancy Chicken Breasts Recipe

Return

**Required:** heavy duty aluminum foil

**Ingredients:** 8 boneless chicken breasts  
6 Tbsp peanut oil  
2 Tbsp lemon juice  
2 Tbsp thyme  
8 slices of cooked ham  
8 slices of cheddar cheese  
8 slices of tomato

Preheat dutch oven to 350 degrees.  
Combine oil, lemon juice, thyme and mix well.  
Cut aluminum foil into squares as wide as the foil roll.  
Place one chicken breast on a square.  
Spoon 1/8 of the oil mixture on each breast.  
Seal foil well and place in dutch oven.  
Cover and bake 30 minutes.  
Open foil and place one slice ham, cheese, and tomato on each breast.  
Bake with aluminum open and dutch oven covered for 5 minutes.  
Serve on rice.

## Fancy Franks and Beans Recipe

Return

**Ingredients:** 1 lb. frankfurters  
1 Tbsp lemon juice  
2 slices bacon  
1 Tbsp Worcestershire sauce  
1 small onion  
1 Tbsp brown sugar  
1 (8 oz.) can tomato sauce  
1/4 cup flour  
1 tsp salt  
1 can kidney beans  
1/2 tsp chili powder  
1/4 cup ketchup  
1/8 tsp garlic salt

Chop bacon into small pieces.  
Chop onion to make 1/4 cup.  
Put dutch oven over hot coals to heat bottom like a frying pan.  
Fry bacon bits in oven until crisp.  
Remove pieces and save.  
Saute onions in bacon grease until light brown.  
Add tomato sauce and flour, stirring well.  
Cook until slightly thickened, stirring constantly.  
Add kidney beans and bean juice in the can.  
Mix lemon juice, worcestershire sauce, brown sugar, salt, chili powder, ketchup, and garlic salt.  
Stir seasonings into beans in dutch oven.  
Cover and heat to 250 degrees.  
Simmer 15 minutes.  
Cut frankfurters into 1' pieces.  
Add franks to beans and cook for 10 minutes.  
Sprinkle bacon bits on top when served.

## Fast Teriyaki Flank Steak Recipe

Return

**Ingredients:** 4-6 flank steaks  
4-6 pineapple slices  
1 Tbsp salad oil  
1/2 cup soy sauce  
1/4 cup sugar  
2 Tbsp sherry (optional)  
1 tsp ginger  
1 clove garlic, crushed

Put steaks in a plastic container with a lid.  
Mix all ingredients except pineapples and pour over steaks to marinate.  
Let sit for 1.5 hours.  
Preheat dutch oven to 375-400 degrees.  
Lift steaks from marinade and fry in oven for about 2 minutes.  
Brush with marinade.  
Fry another 2 minutes.  
Add pineapple, brush with marinade and cover.  
Cook 3 minutes more or until desired doneness.  
Serve over rice.

## Fizzy Fruit Cobbler Recipe

Return

**Ingredients:** Apple pie filling  
1 box yellow cake mix  
1/2 can 7-Up  
1 Tbsp. cinnamon

Any combination of flavors that sound good to you can be tried. This example is apple, yellow cake, and cinnamon.  
Another might be cherry filling, chocolate cake, and

powdered sugar. Or, blueberry filling, white cake, and grape soda.

Line the dutch oven with aluminum foil to make clean up easier if you aren't adverse to doing that.  
Pour the fruit filling into the bottom of the D.O.  
Sprinkle the cake mix on top of the filing - do not stir it.  
Pour the soda on top of the mix from a low height so it does not splatter all over.  
With a fork, mix the soda into the cake mix, being careful not to mix it into the filling too much - a little is ok.  
When the cake mix is stirred, sprinkle cinnamon on top.  
Cook for 45 minutes at 325 degrees.

## French Roast Beef Recipe

Return

**Ingredients:** 3 lb. Boneless chuck or rolled rump roast  
6 whole cloves  
1 bay leaf  
4 cups water  
2 med. onion, quartered  
2 med. stalks celery, cut into 1' pieces  
1 tsp salt  
5 peppercorns  
1 lg clove garlic  
4 carrots, quartered  
2 turnips, quartered

Place beef roast, salt, thyme, clove, peppercorns, bay leaf and garlic in Dutch oven, add water.  
Heat to boiling, reduce heat and simmer covered for 2.5 hours.  
Add remaining ingredients.  
Cover and simmer 30 minutes until beef and vegetables are tender.  
Remove beef and vegetables.  
Slice beef.  
Strain broth and serve with beef and vegetables.

## Garlic Potatoes Recipe

Return

**Ingredients:** 6 potatoes  
garlic salt  
1/2 pint of cream

Preheat dutch oven to 325 degrees.  
Peel potatoes and cut into thin slices.  
Place a layer of potatoes in the D.O.  
Sprinkle garlic salt over the top.  
Repeat for all potatoes.  
Pour cream over the top.  
Cook for 1 hour.

## German Pancakes Recipe

[Return](#)

**Ingredients:** 1 1/2 cups milk  
9 eggs  
1 1/2 cups flour  
3/4 tsp salt  
6 Tbsp butter  
Powdered sugar

Mix together milk, eggs, flour, and salt in a bowl.

Heat a 12 or 14 inch Dutch Oven with about 14 briquettes underneath and 20 briquettes on top for 7-10 minutes.  
Add butter to Dutch Oven and let melt.  
Pour batter into Dutch Oven and cook for 25-30 minutes until pancake is fluffy and light brown.

Sprinkle powdered sugar over pancake, cut, and serve.

## Hawaiian Steak Strips Recipe

[Return](#)

**Ingredients:** 1/4 cup vegetable oil  
1 can sliced water chestnuts, drained  
1-1/2 lb round steak  
1 jar beef gravy (or dry package and water)  
1 bell pepper  
Crunchy chow mein noodles  
1/2 lb mushrooms  
1/2 tsp salt

Cut pepper into strips.  
Slice mushrooms.  
Preheat dutch oven to 350 degrees.  
Cut steak into 1/4' strips.  
Heat oil.  
Add steak, onion, pepper, mushrooms and salt.  
Brown meat, stirring constantly.  
Drain and add water chestnuts and gravy.  
Cover and simmer 1.5 to 2 hours, stirring occasionally.  
Serve over rice.  
Sprinkle with chow mein noodles.

## Hearty Potatoes Recipe

[Return](#)

**Ingredients:** 8 slices bacon  
3 medium potatoes  
1 onion  
1/2 bell pepper  
1 cup shredded cheddar cheese  
1 package frozen green peas

Cook the bacon until crispy and let it cool. Crumble it into pieces.

Slice potatoes thin.

Chop onion and bell pepper.

Place all ingredients in D.O.

Cook for 35 minutes at 325 degrees.

## Hopping Black-eyed Peas Recipe

Return

**Ingredients:** 8 bacon slices  
1 small onion  
3 Tbsp minced garlic  
4 cups water  
6 cups shelled black-eyed peas  
1 jalepeno pepper  
1/2 tsp black pepper  
1 cup cooked ham  
1/4 cup green onions

Chop the onion, jalepeno, ham, and green onions.

Cook bacon in 350 degree D.O. until crisp.

Remove the bacon and set aside but leave hot grease in the D.O.

Saute onion and garlic in D.O.

Add water, peas, black pepper, and jalepeno.

Bring to a boil.

Cover, reduce heat, and simmer 1 hour.

Add bacon, ham, and green onions.

Cook 15 minutes more.

## Hot-n-Spicey BBQ Beef Recipe

Return

**Ingredients:** 2 lb beef chuck roast  
celery, 1/2 cup chopped  
onion, 1/2 cup chopped  
green pepper, 1/2 cup chopped  
water - about a quart  
1 1/2 cup ketchup  
3 Tbsp taco sauce  
2 Tbsp brown sugar  
2 Tbsp vinegar  
1 tsp minced garlic  
1 tsp salt  
1 tsp dry mustard  
1 tsp chili powder  
1 bay leaf  
8 hamburger buns

Put beef, celery, onion, pepper in D.O.

Add water until beef is just covered.

Cook 2.5 hours.

Remove meat, but keep liquid in D.O.

Break meat into large pieces to help it cool faster.  
When cool enough to handle, shred beef and return to D.O.  
Add all ingredients except buns.  
Cook 1 hour.  
Serve on buns.

## Hungarian Goulash Recipe

Return

**Ingredients:** 2 lb beef tips, 2 inch cubes  
2 tsp paprika  
1 small onion  
1-1/2 tsp salt  
3 Tbsp vegetable oil  
1/4 tsp pepper  
1 can whole tomatoes  
1 cup sour cream  
4 oz whole mushrooms  
2 Tbsp flour

Preheat dutch oven to 325 degrees.  
Add oil.  
Brown beef tips and onion in oil.  
Add whole tomatoes, mushrooms and seasonings.  
Cover and simmer 1.5 hours, until meat is tender, stirring occasionally.  
Blend flour and sour cream.  
Gradually stir into meat mixture.  
Heat to serving temperature.  
Serve on noodles or macaroni.

## Irish Soda Bread Recipe

Return

**Ingredients:** 2 1/2 cup milk  
2 Tbsp white vinegar  
4 cup whole wheat flour  
1 cup white flour  
1/2 cup rolled oats  
1 tsp baking soda  
2 tsp salt

Preheat 9-inch dutch oven to 375 degrees with 13 coals on top and 7 underneath.

Pour milk into a small bowl and mix in vinegar, then set aside.  
In large bowl, mix all remaining ingredients.  
Add milk mixture to large bowl and stir until thoroughly moistened into a dough.  
Turn dough onto a floured board and knead for 10 minutes, making the dough smooth.  
Form into a 9-inch round loaf and place in D.O.  
Score a large X across the top, cutting in about 1/4 inch.  
Bake for 1 hour or until bread is brown and hollow sounding

when the crust is tapped.

## Layered Taco Pie Recipe

[Return](#)

**Ingredients:** 1-1/2 lb ground beef  
8 oz. taco sauce  
4 large corn tortillas  
8 oz. cheddar cheese  
8 oz. tomato puree

Preheat dutch oven to 325 degrees.  
Shred cheddar cheese.  
Combine taco sauce and tomato puree.  
Brown ground beef, remove and drain.  
Place 2 tortillas in Dutch oven.  
Pour 1/2 of ground beef on tortillas.  
Pour 1/2 of taco sauce over beef.  
Place 2 more tortillas on top.  
Pour rest of beef.  
Pour rest of taco sauce.  
Sprinkle with cheese.  
Cover and bake until cheese is melted.

## Mexican Stew Recipe

[Return](#)

**Ingredients:** 1 lb Hamburger  
1/4 cup chopped onion  
1 24oz can V-8 juice  
1 can corn  
1 pkg taco seasoning mix  
1 small can sliced black olives  
3/4 cup uncooked rice  
1 15oz can red kidney beans

Brown hamburger in D.O. and drain off grease.  
Add all ingredients and simmer 2 hours. (Try about 6  
briquettes under and 4 on top)  
Add taco chips when served.

## Monkey Bread Recipe

[Return](#)

**Ingredients:** 2 rolls of Pillsbury biscuits  
1/2 cup sugar  
1/2 cup brown sugar  
3 Tbsp cinnamon  
1 stick butter

Cut biscuits into quarters.  
Mix sugar and cinnamon in plastic bag.  
Drop each quarter into bag and shake to coat well.

Place in dutch oven.  
Melt butter and pour over biscuits.  
Bake at 350 degrees for 35 minutes.

## Mushroom Round Steak Recipe

Return

**Ingredients:** 1 lb mushrooms  
1/2 tsp salt  
2 onions  
1/2 tsp pepper  
1/4 lb butter  
2-3 lb. round steak  
8 oz can tomato sauce  
1 cup flour  
1 Tbsp Worcestershire sauce

Slice mushrooms.  
Dice onions.  
Cut meat into strips and coat with flour.  
Melt butter in Dutch Oven.  
Saute meat for 5 min.  
Add onion and mushrooms.  
Cook until onion turns clear, about 5-8 minutes.  
Add remaining ingredients and stir well.  
Simmer 1 to 1.5 hours.  
Serve with rice, potatoes, or noodles.

## No Bean Hot Chili Recipe

Return

**Ingredients:** 2 lb. lean chuck roast  
1 large onion  
8 strips of bacon  
6 cloves garlic  
6 jalapeno peppers  
2 tsp salt  
4 Tbsp chili powder  
1 Tbsp cumin  
1 Tbsp oregano  
1 20 oz. can chopped tomatoes

Cut roast into 1 inch cubes.  
Chop onion.  
Mince garlic.  
Seed and chop peppers.  
Preheat dutch oven to 350 degrees.  
Fry bacon until well done.  
Remove bacon, leaving grease behind.  
Brown meat, garlic and onions in bacon grease.  
Add jalapeno peppers and mix well.  
Add remaining ingredients.  
Heat to 300 degrees.  
Cook 1 hour.

## Old Style Green Beans Recipe

Return

**Ingredients:** 1 lb. bacon cut into squares  
2 lbs. fresh green beans  
1 can cream of mushroom soup  
1/4 cup lemon juice

Mix all ingredients except bacon and put in dutch oven preheated to 325 degrees.  
Scatter bacon all over the top of the beans.  
Cook for 35 minutes.

## Pancakes Recipe

Return



**Ingredients:** 2 cups all-purpose flour  
2 1/2 teaspoons baking powder  
1/2 teaspoon salt  
1 egg  
1 1/2 cups milk  
2 tablespoons melted butter  
vegetable oil

Pour flour, baking powder, and salt into a zip-loc and mix it very well.

In a separate bowl, mix egg and milk.

Pour flour mixture into bowl, stirring only until smooth.

Blend in melted butter.

Place dutch oven lid upside down over coals - place two pieces of wood parallel on the coals and rest the lid on them to leave air space under lid.

Pour some vegetable oil on the paper towel and wipe the lid to cover it in a thin film of oil.

Pour about 1/4 cup of batter in the center of the griddle.

Cook until brown and dry around edges with bubbles on top.  
Flip over and brown the other side.

Makes 12-16 pancakes, depending on size.

## Peach Cobbler Recipe

Return

**Ingredients:** Filling:  
2 quarts of canned sliced peaches

3/4 cup sugar  
3/4 cup water  
3 tsp corn starch

Crust:

2 cups flour  
3 Tbsp sugar  
4 Tbsp baking powder  
6 Tbsp butter  
3/4 cup condensed milk

Filling:

Preheat dutch oven to 250 degrees.  
Dump peaches and juice into D.O.  
Dissolve cornstarch into water and stir into peaches.  
Sprinkle sugar, covering the surface.  
Cover and simmer.

Crust:

Mix all ingredients except milk in a large bowl.  
Add about half the milk and mix.  
Mix in more milk as needed until a soft dough is formed.  
Pat the dough out onto a floured board until it is 1/2 inch thick.  
Cut into 1/2 inch wide strips.  
Open the D.O. and crisscross the strips on the peaches.  
Cover and cook 20 minutes until crust is browned.

## PECS Breakfast Recipe

Return



**A Favorite**



**Ingredients:** 1 lb. pork sausage links or patties  
1 box frozen hash browns  
12 eggs  
1/2 lb. cheddar cheese  
salt and pepper

Grate cheese.

Preheat dutch oven to 325 degrees.

Cut or tear the sausage into little pieces and dump into D.O.

Stir until sausage is cooked. (or heated if using precooked sausage)

Add hash browns.

Stir and fry until hash browns are browned.

Remove from coals.

Mix eggs and pour over top of potato/sausage base.

Season with salt and pepper.

Cover D.O. and add coals to the lid to cook the eggs from above.

When eggs are cooked, sprinkle cheese, cover and cook for 5 minutes to melt cheese.

## Pineapple Upside Down Cake Recipe

Return

**Ingredients:** Jiffy yellow cake mix  
1 can pineapple slices  
1/2 cup brown sugar  
12 maraschino cherries  
2 Tbsp butter

Put 1/2 inch of water in the bottom of the dutch oven.  
Form an aluminum foil 'pan' that is 1/2 inch above the bottom of the dutch oven and wraps over the top edges of the D.O. This will hold the cake. Use a few layers of foil.

Mix cake mix with water, following package instructions.  
Drop small bits of butter into your 'pan'.  
Sprinkle brown sugar over butter.  
Lay pineapple slices in, covering the bottom.  
Place a cherry in the hole of each pineapple slice.  
Pour cake batter over pineapples.

Place on coals and add coals to lid to approximate 350 degrees.  
Cook until a toothpick inserted into cake comes out clean.

## Pizza Casserole Recipe

Return

**Ingredients:** 2 pkg. crescent rolls  
8 oz. cheddar cheese  
1 can pizza Sauce  
8 oz mozzarella cheese  
1-1/2 lb ground beef

Shred all cheese.  
Preheat dutch oven to 350 degrees.  
Brown ground beef, drain.  
Line dutch oven with 1 package of rolls.  
Spread pizza sauce on dough.  
Add browned beef.  
Add all cheese.  
Form a crust on top with the 2nd package of rolls.  
Bake 30 minutes.

## Pizza for Breakfast Recipe

Return

**Ingredients:** 1 tube of Crescent Rolls  
1 cup sharp cheddar cheese  
1 cup hash browns  
1 green onion  
1 lb sausage  
3 eggs  
3 Tbsp red bell pepper

3 Tbsp yellow bell pepper  
3 Tbsp milk  
3 Tbsp parmesan cheese  
1/2 tsp salt  
1 tsp pepper

Grate the cheese  
Thaw the hash browns if they are frozen  
Slice the onion  
Brown and drain the sausage  
Beat the eggs  
Dice the peppers

Unroll the crescent rolls and cover the bottom of a 12 inch Dutch Oven with flattened crescent rolls.  
Sprinkle sausage, peppers, hash browns, green onion, and cheddar cheese evenly over the rolls.  
Mix eggs, milk, salt and pepper in a bowl.  
Pour egg mixture into D.O.  
Sprinkle parmesan cheese on top.

Bake for 20 minutes at 350 degrees, about 10 briquettes on bottom and 15 on top.

## Pork Chops and Veggies Recipe

Return

**Ingredients:** 6 pork chops, 1 inch thick  
3 Tbsp butter  
3 carrots  
1 tsp basil  
6 pkgs instant onion soup mix (1/4oz. size)  
2 cups water  
1-1/2 cup fresh green beans  
3 small potatoes

Cut carrots into 1/2 inch slices.  
Cut beans into 1 inch lengths.  
Peel potatoes and cut into 1/2 inch cubes.  
Preheat dutch oven to 325 degrees.  
Melt butter.  
Brown chops on both sides.  
Remove chops.  
Drain off butter and grease.  
Place vegetables in oven and place chops on top.  
Mix soup mix and water.  
Pour over chops and bring to a boil.  
Cover and reduce heat to about 250 degrees.  
Simmer 45 minutes or until chops are tender.

## Raisin Bread Pudding Recipe

Return

**Ingredients:** 8 slices cinnamon raisin bread  
4 eggs

2 cups milk  
1 tsp vanilla  
1/4 cup sugar  
1/4 cup butter  
1/2 cup raisins  
1 tsp cinnamon

Mix all ingredients except bread in a bowl.  
Tear bread into 1 inch squares and drop in D.O. preheated to 325 degrees.  
Pour egg mixture over bread.  
Cook for 45-50 minutes.

## Simple Chili Recipe

[Return](#)

**Ingredients:** 1 Tbsp olive oil  
1 diced onion  
1/2 green pepper, chopped  
3 cans crushed tomatoes  
2 cans dark red kidney beans  
3 Tbsp chili powder  
1 tsp salt  
1 Tbsp sugar

Preheat dutch oven to 325 degrees.  
Heat the olive oil and saute the onions and pepper 5-7 minutes.  
Mix in all ingredients and bring to a boil.  
Lower the heat to 275 degrees and cook covered for 1 hour.

## Simple Dutch Oven Pizzas Recipe

[Return](#)

**Ingredients:** 1 pkg. Hamburger Buns  
1 can Spaghetti Sauce  
1/2 lb Shredded Cheese  
Selected pizza toppings - pepperoni, olives, ...

Cut open buns.  
Spread sauce on bun.  
Add cheese and toppings.  
Place 6 buns in the dutch oven, depending on size.  
Cook for 8 minutes, longer if the cheese has not melted.

## Spiced Rhubarb Recipe

[Return](#)

5 cups rhubarb in 1/2 inch cubes  
2 1/2 cup sugar  
1/2 cup cider vinegar  
1 tsp cinnamon

1/2 tsp ground cloves  
1/2 tsp ground allspice

Preheat dutch oven to 375 degrees.  
Dump in rhubarb and then all other ingredients.  
Stir and bring to a boil.  
Reduce heat to 275 degrees and simmer for 1 hour.

Serve on biscuits or ice cream. Or, just eat it like my son does - he loves rhubarb.

## Sugar Cookies Recipe

Return

**Ingredients:** 1/2 cup softened butter  
1/2 tsp salt  
1 cup sugar  
2 tsp baking powder  
1 egg  
2 cup flour  
1/2 tsp vanilla extract

Preheat dutch oven to 400 degrees.  
Combine butter and sugar, stirring until well mixed.  
Blend in egg and vanilla.  
Add remaining ingredients and mix well.  
Drop onto greased pie tin.  
Place on inverted pie tin in D.O.  
Bake for 6 to 7 minutes.

## Swiss Steak Recipe

Return

**Ingredients:** 3 lb round steak  
3 stalks celery  
3 Tbsp butter  
1/2 cup ketchup  
1 tsp salt  
1 Tbsp parsley  
1 onion

Chop celery into small bits.  
Chop parsley.  
Dice onion.  
Melt butter in Dutch Oven.  
Brown steak in butter.  
Add celery, ketchup, parsley, and onion.  
Cover and simmer 2 to 2.5 hours.  
Water may be added if mixture looks like its getting too thick.

## Tri Tip Teriyaki Recipe

Return

**Ingredients:** 1 medium Tri Tip steak  
1 can pineapple and juice  
1 cup brown sugar  
1 cup minced garlic  
2 cups teriyaki sauce

Put all ingredients except steak in a large zip-loc bag and mix it together well.

Add the steak and let it marinate overnight in a cooler or fridge.

Dump all the contents of the bag into a dutch oven preheated to 325 degrees. Cook for one hour - less time if you like it more rare.

## Venison Stew Recipe

Return

**Ingredients:** 2 cloves garlic  
4 green peppers  
1 sliced onion  
3 sliced potatoes  
3 tablespoons shortening  
4 carrots  
2 pounds of cubed venison or beef  
1 can tomato sauce  
6 medium onions  
1 cup water  
salt & pepper to taste

Fry sliced onion, garlic and shortening in Dutch oven.

Add the meat and brown.

Remove garlic.

Cover with tomato sauce and water.

Add carrots, peppers, potatoes and whole onions.

Add more water if necessary along with the seasonings.

Cook for 1 hour. Add hot coals to top of lid as well.

## Yams, Apples, Potatoes Recipe

Return

**Ingredients:** 4 apples  
2 yams  
2 sweet potatoes  
1 1/2 tsp nutmeg  
3 tsp cinnamon  
1/4 tsp salt  
1/4 Tbsp vegetable oil  
2 cups apple cider

Peel apples, yams, and potatoes and cut into 1/4 inch slices.  
Mix them together.  
Mix nutmeg, cinnamon, and salt into cider.  
Pour oil and 1 cup of cider into D.O. preheated to 325 degrees.  
Put 1/4 of apple/yam/potato mixture in D.O.  
Pour 1/4 cup of cider on top.  
Repeat with 3 more layers.  
Cook 50 minutes.